



*Hors D'oeuvres &
Displays*

We recommend a minimum of 4-6 pieces per person when hors d'oeuvres are being served prior to a full dinner or a minimum of 6-8 pieces per person when no meal is to be served

(All Prices are Based on 50 Pieces)

FROM THE SEA

Crisp Bahamian Conch Fritters, Coconut-Mango Salsa \$150

Asian Yellowtail Ceviche in Cucumber Cups, Lime and Chiles \$175

Italian Tuna Tartare, Buttered Crostini, Minced Tomato and Olives \$200

Crab and Melon Salad Topped Wontons, Creamy Mint Dressing \$175

Crisp Mini Maryland Crab Cakes, Mustard Remoulade Sauce \$200

Lobster Bisque Cappuccino Sips, Vanilla Bean Foam \$225

Sliced Lobster Tail and Caviar on Buttered French Bread Croutons \$275

Middle Eastern Cured Gravad Lax Pita Points, Cucumber Raita \$175

Butter Toasted Mini New England Shrimp or Crab Rolls \$200

Classic Bacon Wrapped Sea Scallops \$225

Coconut Fried Shrimp, Sweet Chile Dipping Sauce \$200

Smoked Salmon on Toast Points, Crème Fraîche, Salmon Caviar \$175

Seared Tuna Wontons, Wakame Salad, Wasabi, Sweet Soy \$200

Ponzu Glazed Mahi Mahi Satay \$175

Butterflied Shrimp Satay, Coconut, Sweet Chili \$200

MEAT AND POULTRY

Crostinis of Sliced Tenderloin with French Onion "Soup" Sauce and Melted Gruyere Cheese \$225

Tenderloin of Beef, Vidallia Onion Jam, Horseradish, Baguette Toasts \$225

Seared Foie Gras Toast Points, Apple Caramel, Crème Fraîche \$275

Tenderloin Steak Tartare on Toasted Crostinis, Chopped Capers, Onion, Dijon \$200

Forks of Beef Carpaccio, Arugula, Lemon and Olive Oil Dressing \$200

Spanish Stuffed Mushrooms with Chorizo and Manchego Cheese \$150

Mascarpone Filled Warm Bacon Wrapped Dates \$150

Baby American Cheese Burgers on Texas Toast, Cherry Tomato, Remoulade Sauce \$175

Crisp Duck Spring Rolls, Sweet and Spicy Mustard Glaze \$200

Mini BLT Sandwiches, Grilled Toasts, Mayonnaise, Apple-Wood Bacon \$175

Chicken-Andouille Fritters, Peach-Green Tomato Relish (Seasonal) \$175

Sliced Peking Duck on Wonton Crisps, Hoisin Sauce and Scallion \$200

Dijon and Pistachio Crusted Lamb Chops, Mint and Olive Hollandaise \$275

Classic Mini Pigs in a Blanket \$150

Grilled Mini Rye Wraps, Melted Swiss, Kraut, Thousand Island \$150

Chicken or Steak Quesadillas, Pepper Jack Cheese, Avocado Salsa, Sour Cream \$150

Beef Tenderloin Satay, Hot Peanut Drizzle \$200

Grilled Chicken Satay, Cashew-Ginger Vinaigrette \$175

Grilled Chicken Satay, Thai Dipping Sauce \$175

RISOTTO SPOONS

Butternut Squash, Green Apple, Reggiano \$175

Shrimp, English Pea, Fresh Basil \$175

Maine Lobster, Saffron, Mascarpone Cheese \$200

Tomato Risotto, Fresh Mozzarella, Sweet Sausage \$175

Ruffled Forest Mushroom, Shaved Reggiano Cheese \$175

VEGETABLES

Potato Pancakes with Apple Sauce \$150

California Rolls, Avocado, Vegetables, Wasabi Mousse, Light Soy Sauce \$150

Vegetable-Eggplant "Caviar" Topped Crostini \$150

Grilled Tomato-Basil Bruschetta, Shaved Parmesan and Olive Oil \$150

Spanish Tarts, Tomato, Olive, Potato, Caramelized Onion, Spinach, Cabrales Cheese \$175

Cold, Soft Vietnamese Noodle and Vegetable Spring Rolls, Peanut Dipping Sauce \$175

Truffled Mushroom Palmier "Elephant Ear" Cookies, Grated Parmesan \$150

Refreshing Chilled Gazpacho Shooters, Crème Fraîche \$175

Mini Falafel Truffles, Tahini Dressing, Minced Tomato, Sprouts \$175

Crisp and Soft Chick Pea Fritters with Roasted Eggplant Salsa, Sweet Pepper Jam \$175

Satay of Portobello Mushroom, Thai Basil "Pesto" \$200

Spanikopita, Spinach and Feta Cheese in a Phyllo Dough \$175

CHEESE

Whipped Brie on Buttered Brioche, Apple Chutney, Bacon, Vanilla Bean Balsamic \$175

Fried Goat Cheese Croquettes, Roasted Red Pepper Aioli \$175

Watermelon Dominos, Gorgonzola, Peppercress, Balsamic Syrup \$175

SAVORY TRUFFLES

Foie Gras, Dried Fruits, Pistachio Crumbs \$225

Wild Mushroom and Goat Cheese, Almond Crumbs \$200

Smoked Salmon and Celery Root, Pumppernickel Crumbs \$200

Minced Falafel Truffles, Tahini Dressing, Tomato \$175

FIRE GRILLED FLAT BREAD PIZZETTÉS

Rapini, Raisin and Cabrales Cheese \$150

Queso Blanco and Spanish Chorizo \$150

Mission Figs, Gorgonzola and Basil \$175

Classic Margherita, Roma Tomato, Fresh Mozzarella and Basil \$150

Vegetarian with Grilled Summer Ratatouille, Basil Oil \$150

Forrest Mushroom and Truffle Oil, Potato and Shaved Parmesan \$175

Garlic Shrimp Scampi Pizzettes, Ricotta, Arugula Pesto \$175

All items are Subject to an 8% sales tax and 20% gratuity

DISPLAYS

(Minimum of 20 people)

Fruit Display

Assortment of the Season's Freshest Fruits, Berries, Melons and Yogurt Dip

\$4.75 pp

International & Domestic Cheese and Fruit Display

*Grapes, Gourmet Crackers, Sliced French Bread, Dried Fruit and Nuts
Seasonal Sliced Fresh Fruits and Berries*

\$9.25 pp

Crudités Display

Fresh Garden Vegetables with Assorted Dips and Spreads

\$4.75 pp

Chilled Seafood

Jumbo Gulf Shrimp \$5 each

Cold Water Oysters on the Half Shell \$5 each

Stone Crab Claws smarket price and when available

Includes Mustard Sauce, Cocktail Sauce, Lemon, Mignonette

Baked Brie en Croute

Sliced Baguettes and Crackers, Dried Apricots and Fresh Berries

(Feeds 25-30 people)

\$150

"Chips and Salsa" (choose 2)

*Tricolor Tortilla Chips, Hass Avocado Guacamole, Pico de Gallo, Salsa Verde,
Black Bean and Mango Salsa*

\$3.75 pp

Sushi Station

Assortment of Sashimi and California Rolls, Wasabi and Tamari

(4 pieces per person)

\$9.75 pp

Antipasto Display

*Assorted Cheeses, Artichoke Hearts, Onions, Tomatoes, Olives,
Italian Meats, Artisan Breads, Bread Sticks, Olive Oil and Balsamic Vinegar*

\$8.50 pp

Sliced Smoked Salmon

Sliced Red Onion, Tomatoes, Chopped Egg and Capers served with Bagels and Cream Cheese

\$8.50 pp

All items are Subject to an 8% sales tax and 20% gratuity